

SILVER SPUR

SMOKEHOUSE & GRILL

APPETIZERS

Roasted Jalapeño – Cheddar Corn Stix – with chipotle honey butter.....	\$2.95
Red Chile Onion Rings – red chile catsup	\$4.95
Smoked Shredded Chicken Quesadilla – salsa fresca, guacamole, lime and chipotle creams	\$5.95
Gulf Shrimp Cocktail – lightly smoked Gulf Shrimp tossed in a traditional tomato salsa with jicama and avocado, garnished with tortilla chips, cilantro and lime	\$8.95
Smoky Buffalo Wings – seasoned with the Spur's Dry Rub, lightly smoked and fried crispy, tossed with our own hot sauce, served with creamy blue cheese dip and cucumber spears	\$6.95
Grilled Artichokes – with tarragon dipping sauce and grilled lemon.....	\$5.95
Crispy Calamari – cocktail sauce and red chile sauce	\$7.95
Silver Spur Nachos – crunchy tortilla chips covered with our house made chili, melted cheese and sliced fresh jalapeños, garnished with lime & chipotle creams, guacamole and salsa fresca	\$6.95

SOUPS AND SALADS

Zesty Lime Caesar – crisp romaine lettuce tossed with our house made dressing, garnished with hand torn croutons and parmesan cheese	\$5.95
Field Greens Salad – seasonal field greens tossed with herbed vinaigrette, sweet grape tomatoes, red onions and cucumbers.....	\$4.95
The Wedge – Crisp wedge of Iceberg lettuce with your choice of Blue Cheese or Ranch dressing, garnished with blue cheese crumbles, red grape tomatoes and cucumbers	\$5.95
Smoky Black Bean Chili – topped with cheddar cheese, onions, jalapeños and lime crema	\$3.95
House made Soup	\$2.95

ENTRÉE SALADS

All entrée salads are available as appetizers

Smoked Chicken Chopped Salad – chopped romaine lettuce and nappa cabbage, grilled vegetables, crispy tortillas, and shredded cheddar cheese tossed with creamy honey mustard dressing	\$10.95
House smoked Turkey Cobb – chopped lettuces topped with diced avocado, bleu cheese, tomato, smoked bacon, black olives and eggs with your choice of house made dressing	\$11.95
Wood Grilled Chicken Caesar – grilled herb marinated chicken breast served with our zesty Caesar salad, hand torn croutons, red grape tomatoes and shaved parmesan cheese	\$10.95

SANDWICHES

All sandwiches are served with French fries and cole slaw

Juicy Q – chopped brisket tossed with our house made BBQ sauce.....	\$7.95
Pulled Pork – slow smoked pulled pork, lightly tossed in our house made bbq sauce	\$7.95
Beef Brisket – Texas style, sliced and served with a side of our BBQ sauce.....	\$7.95
CP's Smoked Turkey Cobb – our house smoked turkey breast, sliced and served with shredded lettuce, tomatoes, avocado and smoked bacon on pretzel bread with bleu cheese dressing.....	\$7.95
Buffalo Chicken Breast – Fried crispy, tossed with our spicy buffalo sauce, served with shredded lettuce and tomato on a traditional white roll with a side of bleu cheese	\$7.95
Black Angus Steak burger – half pound of freshly ground beef, grilled on our wood-burning grill, then topped with melted sharp cheddar cheese	\$8.50

6/28/2002

ENTREES

Wood Grilled Portobello Mushroom – grilled vegetable ragoût and garlic mashed potatoes.....	\$10.95
Iron Skillet Rainbow Trout – tartar butter sauce, smoky collard greens and grilled sweet potatoes ...	\$13.95
Fresh Fish Tacos – soft white corn tortillas stuffed with shredded lettuce, guacamole, black bean salsa, salsa fresca, fresh grilled fish and drizzled with lime and chipotle creams	\$11.95
Crispy Fried Shrimp – spicy horseradish cocktail sauce, creamy cole slaw and fries.....	\$12.95
Wood Grilled Herbed Salmon – served over sweet summer corn & basil sauce with sautéed French green beans and grilled Yukon gold potatoes, topped with fresh herb butter	\$15.95
Chicken Fried Steak - black pepper gravy, greens and roasted garlic mashed potatoes	\$11.95
Wood Grilled Garlic Cured Chicken Breast – served with garlic mashed potatoes and garlic sauce\$	\$12.95
Wood Grilled Shrimp Scampi – tossed with lemon-garlic butter sauce, linguine, French green beans and roma tomatoes.....	\$14.95

WOOD GRILLED STEAKS AND CHOPS

10oz. Prime Top Sirloin Steak – stuffed with poblano peppers and cheese, grilled and served with red chile sauce and grilled sweet potatoes.....	\$14.95
14oz. Prime N.Y. Strip Steak – with grilled Yukon gold potatoes and French beans, served over red wine sauce, topped with tarragon mustard butter	\$22.95
Filet Mignon Medallions – herb brushed and served with bleu cheese mashed potatoes, French green beans and béarnaise butter sauce	\$21.95
14oz. Prime Ribeye Steak – herb cured and lightly smoked, finished on our grill and served with baked potato casserole, French green beans and horseradish dipping sauce.....	\$19.95
The Pork Chop – lightly smoked and grilled double cut pork chop with house made apple sauce, collard greens and grilled sweet potatoes.....	\$17.95

SMOKEHOUSE BAR-B-QUE

Served with your choice of two smokehouse sides

Garlic Mashed Potatoes, Cole Slaw, Smoky Collard Greens, Ranch Style Beans

St. Louis Ribs – Dry rubbed and served with our house made sauce on the side.....	Full Rack.....\$18.95
	Half Rack.....\$12.95
Hand Sliced Smoked Turkey – Cured in our own special marinade	\$10.95
Spice Rubbed Smoked Half Chicken – Finished on our wood burning grill	\$11.95
Sliced Beef Brisket – Cured with our special dry rub and slow smoked	\$10.95
Pulled Smoked Pork – tossed with our house made BBQ sauce	\$10.95

BBQ COMBINATIONS

Choice of 2 Meats	\$12.95
Choice of 3 Meats	\$13.95

Our authentic Texas style of custom smoking gives our meats their distinctive flavor and red or pinkish color.

SIDES

Sautéed French Green Beans – topped with tarragon mustard butter	\$1.95
Ranch Style Baked Beans	\$1.95
Wood Grilled Sweet Potatoes	\$1.95
Roasted Garlic Mashed Potatoes	\$1.95
Smoky Collard Greens	\$1.95
Creamy Cole Slaw	\$1.25

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